

## **Wheat Porridge (Dallia) Grading and Marking Rules, 2000**

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## **Wheat Porridge (Dallia) Grading and Marking Rules, 2000**

Whereas the draft of Wheat Porridge (Dallia) Grading and Marking Rules, 1998 were published, as rewired Sec. 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937) notification of the Government of India in the Ministry of Agriculture number GSR 416 dated the 25th November, 1999 appearing at page No. 2354 2363 in Gazette of India, Part II, Sec. 3, sub-sec, (i) for inviting objections and suggestions from all persons likely to be affected thereby, before the expiry of a period of forty five days from the date on which the copies of the Gazette containing the said notification are made available to the public; And, whereas, copies of the said Gazette were made available to the public on 20th January, 2000. And, whereas, the objections and suggestions received from the public in respect of the said draft rules have been duly considered by the Central Government; Now, therefore, in exercise of the powers conferred by Sec. 3 of the Agricultural Produce (Grading and Marking) Act, 1937, the Central Government hereby makes the following rules, namely:

### **1. Short title, application and commencement :-**

- (1) These rules may be called the Wheat Porridge (Dallia) Grading and Marking Rules, 2000.
- (2) They shall come into force from the date of their final publication in the Official Gazette.

### **2. Definition :-**

In these rules, unless the context otherwise requires:

- (a) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India;
- (b) "Authorised packer" means a person or a body of persons who has been granted certificate of authorisation to grade and mark Wheat Porridge (Dallia) in accordance with the provisions of these rules;
- (c) "Certificate of authorisation" means a certificate issued under the General Grading and Marking Rules, 1988;
- (d) "What Porridge (Dallia)" means a product prepared from good quality and properly

cleaned wheat by gristing wheat in such a manner that a granular product containing as little flour as possible is obtained. Most of the flour shall be removed by sifting, but the flour so removed shall not exceed 10 per cent of the whole wheat. The product shall be derived from the raw materials quality of which meets the mandatory requirements of Prevention of Food Adulteration Act, and Prevention of Food Adulteration Rules, 1955;

(e) "Schedule" means a schedule appended to these rules.

### **3. Grade designation :-**

The grade designation to indicate the quality of wheat porridge (Dallia) shall be as set out in column 1 of the Schedule II.

### **4. Definition of quality :-**

The quality indicated by the grade designation shall be as set out against each grade designation in columns 2 to 8 of the Schedule-11.

### **5. Grade designation mark :-**

The grade designation mark shall consist of:

(i) A label specifying name of the commodity, grade designation and bearing a design consisting of an outline map of India with the word "AGMARK" and figure of the rising sun resembling the one as set out in Part I of Schedule I, or

(ii) "AGMARK Replica" consisting of a design incorporating the number of certificate of authorisation, the word "AGMARK", name of the commodity, grade designation resembling the one as set out in part II of Schedule-1: Provided that the use of AGMARK Replica in lieu of AGMARK labels shall be allowed only to such an authorised packer who has been granted necessary permission by the Agricultural Marketing Adviser or an officer authorised by him in this regard and subject to the conditions as prescribed under the General Grading and Marking Rules, 1988.

### **6. Method of packing :-**

(1) Wheat Porridge (Dallia) shall be packed in clean, sound and dry container made of flexible thermoplastic made up of food grade films of multi-layer or monolayer polythene, polypropylene or metallic or paper laminated materials or jute bags as permitted under the provisions of Prevention of Food Adulteration Rules, 1955;

(2) The packing materials shall be strong enough to withstand the weight of the contents, transit impact and handling, till it reaches the consumer;

(3) The sealed flexible pouches/jute bags may either be printed with AGMARK Replica along with all other required information or be placed in cartons bearing the AGMARK Replica and other information printed thereon. The two openings of the cartons shall be securely sealed.

(4) The containers shall not be composed wholly or partly of any poisonous or deleterious substances, which render the contents injurious to health;

(5) The containers shall also be free from insect infestation, fungus contamination or any, obnoxious and undesirable smell;

(6) The size of the packing shall be 50 gm., 100 gm., 200 gm, 400 gm., 500 gm., 1 kg., 2 kg., 5 kg., or multiples thereof as per the standards of Weight and Measures (Packaged commodities) Rules, 1977;

(7) Unless otherwise agreed to between the purchaser and the vendor, quantities above 65 kg shall be packed in single, sound, A-twill or B-twill jute bags;

(8) For quantities less than 65 kg. the material shall be packed in polyethylene or polyethylene lined jute bag or in bags of any suitable material as agreed to between the purchaser and vendor.

### **7. Method of marking :-**

(1) The grade designation mark shall be securely affixed to or clearly and indelibly printed on each package/container in a manner approved by the Agricultural Marketing Adviser or an officer Authorised by him in this behalf in accordance with Rule 11 of the General Grading and Marking Rules, 1988.

(2) In addition to the grade designation mark, the following particulars shall be clearly and indelibly marked on each package/container, namely

- (a) Name and address of the packer/manufacturer,
- (b) Place of packing,
- (c) Date of Packing in (month and year),
- (d) Best before within ..... months from the date of packing,
- (e) Lot/batch number,
- (f) Net weight,
- (g) Maximum retail price (inclusive of all taxes),
- (h) Sieve size through which the material passes.

(3) The marking of the bags shall be done in such a manner that the dye or ink used does not penetrate into the material.

(4) An authorised packer may, after obtaining prior approval of the Agricultural Marketing Adviser or any officer authorised by him in this behalf, in accordance with Rule 11 of the General Grading and Marking Rules, 1988, affix his private trade mark or trade brand on the graded packages/container, provided that the private trade mark or trade brand does not indicate quality or grade of the product other than indicate quality or grade of the product other than indicated by the grade designation mark affixed to the graded package/container in accordance with these rules.

### **8. Special conditions for grant of certificate of authorisation :-**

In addition to the general conditions specified in sub-rule (8) of Rule of the General Grading and Marking Rules, of certificate of authorisation for grading and marking of wheat porridge (Dallia), namely:

(1) The authorised packer shall have his own units or have access to units for cleaning, grinding, sieving and mixing of the ingredients used in wheat porridge.

(2) Either a fully equipped laboratory with all necessary chemicals and apparatus shall be set up by authorised packer or he should have an access to such a laboratory for testing the raw materials and for grading and marking of the product.

(3) The authorised packer shall ensure the compliance of the following requirements of hygiene and sanitation in grading and marking of the wheat porridg (Dallia).

(i) General hygienic conditions:

(a) The premises for processing and packing shall be clean, adequately lighted, well ventilated;

(b) The surrounding area or environment shall be free from objectionable odours, smoke, dust or air borne pathological contaminations;

(c) The building shall be of a permanent structure with well cemented or tiled walls and easily washable floors with proper drainage system.

(d) All equipments and utensils shall be made of stainless steel or corrosive resistant material suitable for food contact applications.

**9. Suspension or cancellation of certificate of authorisation :-**

In addition to the conditions specified in Rule 7 of the General Grading and Marking Rules, 1988, the certificate of authorisations shall be suspended for cancelled if a holder of the same fails to comply with the following conditions:

(i) The premises and the equipments should be often disinfected so as to maintain high order of hygienic and sanitary conditions which may be got inspected periodically by the Local Health Authorities and a certificate be obtained;

(ii) The grinders and other equipment, etc. must be cleared periodically;

(iii) The raw material shall be clean, free from dirt and foreign substances and shall conform to the specified standards thereof. These shall be stored in hygienic place safeguarded from insects and rodents and free from dampness and other contaminations;

(iv) No toxic or non-toxic material other than those permissible shall be stored in the authorised grading premises;

(v) In the case of resin coated utensils, recoating will be done after every three years and the packer shall have to furnish a certificate to this effect;

(vi) The personnel engaged in processing and packing of the product should be got medically checked up periodically (at least once in a year) by the authorised medical officer and a certificate to that effect shall have to be produced on demand;

(vii) The authorised packer shall maintain proper record of raw materials used in processing the product and their analysis. He shall also submit the periodical returns to the Directorate of Marketing and Inspection in the proforma prescribed in the relevant Grading and Marking Instructions issued by the Agricultural Marketing Adviser as per Rule 3(8) of the General Grading and Marking Rules, 1988.

**SCHEDULE 1**

**SCHEDULE**

\\ \\ \\ \\ [Rule 5(i)] PART I Grade designation mark Design on the Agmark label □ PART II □
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**SCHEDULE 2**

**SCHEDULE**

\\ \\ \\ \\ [Rule 3 , Rule 4]							
Grade designation and definition of quality of Wheat Porridge (Dallia)							
Grade designation	Definition of Quality Special requirements						General requirements
	Moisture, % by mass	Total ash (on dry basis), % by mass	Acid insoluble as (on dry basis), % by mass	Protein (on dry basis), % by mass	Alcoholic acidity (as H2SO4 with 90% alcohol), % by mass	Crude fibre (on dry basis), % by mass	
1	(Maximum) 2	(Maximum) 3	(Maximum) 4	(Minimum) 5	(Minimum) 6	(Maximum) 7	8

Grade-I	9.00	1.5	0.10	11.00	0.05	1.0 l.	Wheat Porridge shall possess a good characteri-
1	2	3	4	5	6	7	8
Grade-11	10.00	2.25	0.20	9.00	-0.10	1.5	sticks taste and odour and shall be free from rencid, musty, sour and other undersirable taste or odours. The porridge shall be free from living insects and moulds and shall also be free from dead insects, insect fragments and rodent contamination. Note.The appearance, taste and odour shall be determined by sensory evaluation tests. 2. Particle Size.The material shall be retained on a 300 micron IS sieve and shall completely pass through 850 micron IS Sieve. Wheat porridge, when properly cooked shall show a good texture without excessive pastiness or stickness and shall possess a palatable flavour, characteristic of good quality wheat, freshly gristed and cooked. 3. It shall not have uric acid more than 100 mg/Kg. or any mycotoxin including aflatoxin more than 30

						<p>microgram/kg.</p> <p>4. It shall comply with Rule 65 the restriction on the use of insecticides, pesticides and poisonous metals prescribed under the Prevention of Food Adulteration Act and Rules as amended from time to time. 5. Microscopic examination of starch particles should exhibit characteristic starch structure.</p>
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